

## **IN THE SPECIFICATION**

Please replace the paragraph beginning at page 1, line 15 through line 18 with the following paragraph:

--Apparatuses and method of this kind are used in particular in the meat and fish processing industry. Hereinafter processing of meat is to be understood as the processing of both mammals and birds and of fish. Apparatuses and methods with the features of the preambles of claims 1 and 44-10 are known from the prior art.--

Please replace the paragraph beginning at page 1, line 20 through line 26 with the following paragraph:

--In particular in the processing of fish fillets for further processing, namely, e.g. in cutting into portions or in trimming to remove fatty areas, flecks of blood or the like, as described in WO 03/037090 A1, the fish fillets are conveyed on the transport element to the individual processing stations, amongst others the cutting element. The fish fillets run against or on to the countersurface positioned in front of the cutting element in the transport direction of the fish fillets and are then portioned and/or trimmed by the cutting element, which is moved into the appropriate cutting position by the control and/or regulating apparatus.--

Please replace the paragraph beginning page 2, line 8 through line 12, with the following paragraph:

--This object is achieved by an apparatus with the initially mentioned features in that a threading element is arranged in the area of the cutting element, which is bent in respect of the counter-surface in the transport plane  $E_1$  of the meat. ~~The threading element enables reliable "lifting on" of the meat to be processed, so that the meat, and in particular the fish fillet, can run securely and up against the counter-surface, where it is cut and/or trimmed by the cutting element.~~ The threading element and the angled construction or arrangement enable reliable "lifting on" of the meat to be processed, so that the meat, and in particular the fish fillet, can run securely and up against the counter-surface, where it is cut and /or trimmed by the cutting element. With this construction of the threading element prevents blunt impacting of the meat on the counter-surface. Instead, by means of the threading element acting laterally on the meat, the meat is continuously and increasingly "pulled" on to the counter-surface, or pushed through the transport element. Because of the bending of the threading element the meat impacts on the threading element at least partially with a lateral component, thus simplifying the insertion of the threading element under the meat. At the same time the effect that the edges or at least the belly side edge of the meat, and particularly also of the fish fillet, arches slightly upwards is taken advantage of, so the introduction of the thread aid under the fish fillet can be done particularly easily from the side.--

Please delete paragraph beginning at page 2, line 17 through line 27.

Please replace paragraph beginning at page 3, line 1, through line 4 with the following paragraph:

--The object is further achieved by a method with the initially mentioned steps, in that the meat is threaded by a threading element before running up against the counter-surface-, the meat being at least partially lifted from the side and then guided on to the counter-surface. In this way reliable guiding of the meat on to the counter-surface and into the active area of the cutting element is achieved.--